

Good Morning

The Daily Paper of the Submarine Branch
With the co-operation of Office of Admiral (Submarines)

Vegetables have a history

THE greater part of our present-day vegetables have evidently been developed from plants which grew wild here as well as in other parts of the world. It is extremely difficult to trace the actual stages of work done, at any rate, until comparatively recent times, but what has been done can be appreciated if we compare modern types with the wild types of those which can still be found wild in this country, such as cabbage, carrot, parsnip, turnip, radish, and others.

Two scientists during recent times, or at any rate within the last hundred years, have definitely produced useful edible roots from the wild types. M. Vilmorin, the French horticulturist, in 1833 made some sowings of seed of the wild carrot. For four consecutive years he replanted the seed, and the red colour of the carrots appeared for the first time in 1837. However, they were coarse, and generally fibrous.

PROFESSOR Buckman says he collected seeds of the wild parsnip in 1847. These he grew and selected over a period of ten years, and at the end of that time the root was so ennobled as to be worth putting into commerce.

The lines on which these gentlemen worked in their experiments are undoubtedly those practised in generations past in developing culinary types from the various wild plants.

Just to what degree of perfection, however, they had been brought before comparatively modern workers took them in hand, is, of course, not known for certain. A good foundation had evidently been laid, and this enabled the work of building up to go on much more quickly.

One of the most appreciated of vegetables to-day is undoubtedly the garden pea.

Peas of one kind or another appear to have been cultivated in the East for generations past, for records state that they were grown by the Greeks 300 to 400 years before Christ.

But just when they were introduced into England is uncertain, although the pea is mentioned as being an important crop in England in the 11th century.

It is to Thomas Andrew Knight, a President of the Royal Horticultural Society, that horticulture is indebted for bringing types of the wrinkled-seeded pea into general esteem.

Mr. Knight would also appear to have been the first to carry out controlled crossings with peas, the work of which he commenced in 1787, and which enabled him to put into commerce "Knight's Green Wrinkled" and "Knight's White Wrinkled" peas.

He states that in his crosses he used a pea, the seeds of which possessed the remarkable property of shrivelling when ripe.

Under the general name of beans are to be found in cultivation a considerable number of distinct types of plants, differing widely in habit of growth, but with one characteristic in common—they all produce pods in which the seeds are formed, and either the fleshy pods or the seeds, or in some cases both, are used for culinary purposes.

ORNAMENTAL RUNNER.
The scarlet runner bean is undoubtedly the most popular type of bean now grown in this country, and is to be found in almost every garden.

It was introduced into this country from South America in 1633; it was long regarded simply as an ornamental plant, and even at the present time some American catalogues and books simply refer to it as an ornamental climber, stating that its spikes of flowers make it one of the most attractive plants in the garden.

From the time of its introduction into England, up to the middle of the nineteenth century, there would appear to have been four varieties or forms in cultivation. Whilst they were all much alike in habit of growth, they differed in seed coats and in the colour of the blooms.

It was not until the eighteenth century that the value of these beans for culinary use was recognised. As soon as the plant commenced to become popular, however, breeders worked on it to improve the length and quality of the pod. As the years went by, many new varieties were brought into commerce.

Climbing Beans.—Besides the Scarlet Runner Bean, which is so popular in this country, there is a very large number of other runner beans, or, as they are generally called, climbing beans—which name distinguishes them from the Scarlet Runner. Some of them are really climbing forms of Dwarf French Bean.

They have pods which are similar, and when they are gathered it is impossible to say whether they have been produced by climbing plants or Dwarf Beans.

Mr. Giles thinks it is quite likely that these tall types are the original, and that the dwarf types of so-called French Beans have originated from them.

The Broad Bean.—The Broad Bean appears to be one of the most ancient of our cultivated esculents, and is generally supposed to have come from the East, probably Egypt, possibly

Greens and potatoes
on your plate have
had an exciting
time for—

Persia—or perhaps I should now say Iran.

It was grown by the ancient Egyptians, and also by the Romans, but at what period it was introduced into this country is not known.

The Mazagan, one of the oldest beans, and very early, is said originally to have been introduced from Mazagan, on the West Coast of Africa. This has white seeds, and is still in cultivation in this country.

CHOOSING THE PARENTS.

In modern times the raising of new varieties is, of course, done on Mendelian lines, chance cross pollination being only a secondary way of attaining this end.

Plant breeders carefully consider what points they

being unwholesome and causing trouble to those who ate it.

This prejudice took a long time to live down, for even fifty years ago some people were still doubtful about eating the fruit.

From a despised plant with a doubtful reputation, however, it has now become one of the most important and largely grown of our vegetables.

However, as soon as British people began to like tomatoes, which was during the latter part of the last century, say fifty or sixty years ago, breeders soon commenced to improve the type.

Plants with the smoothest fruits were selected; then types with different sized fruits were developed; then earliness of maturity was sought for; and

★ Walter F. Giles, V.M.H., recently addressed gardeners on the history of vegetables. The meeting was arranged by the Royal Horticultural Society, and is reported by Ron Richards, "Good Morning" Staff Reporter ★

want to embody in a new variety, and choose parental forms in which one or other of the good points are to be found. By judicious crossing and the selection of plants from the progeny of the cross-pollinated seedling many new forms may be found.

It must be remembered, however, that in all this work nothing has been actually created; the breeder has only produced new combinations of characters which already existed and had been produced by nature.

The wild type is found in South America, and appears to have been brought into Europe about the fifteenth century.

The fruits were very cornu-gated, and for long the tomato was only grown as a curiosity, and old Herbals describe it as

then solidity of flesh with small seed cavity.

There is also in cultivation a considerable number of very small-fruited kinds, having fruits like plums, pears, currants and cherries. Apparently these have been developed from a different wild form from the large-fruited kinds.

They make excellent decorative plants, and the little fruits can be eaten and are very useful to put whole into mixed salads.

BUSH TOMATOES.

Some interest has been shown during the last year or two in types of tomato described as "bush" plants.

All tomatoes can, of course, be grown as bushes if the main stem is stopped and the lateral growths allowed to remain, but the real "bush" type shows no tendency to run or climb.

Onions can certainly claim to be one of the oldest of cultivated vegetables, and their origin is lost in obscurity, although the native country is generally thought to be Baluchistan.

Whether this is so or not, its great antiquity in Egypt is certain.

In the East, especially in Egypt, onions are mild and juicy, and they grow practically all the year round, and there is no need to raise varieties which are hard and keep well, such as we are obliged to do in this country. The same conditions apply to other southern countries bordering on the Mediterranean.

In Italy there are many varieties of white or silver-skinned onions, often named the locally after the months of the year, which is the order in which they mature.

"James's Keeping," a type raised about 150 years ago by a Mr. James, of Lambeth, with reddish-brown skin, was one of the first of improved acclimatised onions to be grown in this country.



Before the war much of the onion seed was grown abroad, where climatic conditions are generally so much better for ripening the seed than it is in England.

During the war, however, much more has been grown in England, and fortunately the harvests have not been too bad.

Beet.—Around the sea coasts of this country, especially on the marshes and sea walls, a plant is to be found growing wild which is apparently the forerunner of the plants we know as Garden Beets, Field Beets or Mangolds, Sugar Beet, Spinach Beet and Sea Kale Beet. The foliage is often used as Spinach.

The Spinach Beet is a very useful plant, as it is possible to gather the foliage for use as Spinach over a very long period, and it often fills the gap when supplies of ordinary spinach have given out.

The most interesting chapter in the story of the development of the vegetables, Mr. Giles thinks, is that of the Brassicas, familiarly known to us as Kale, Cabbage, Savoy, Brussels Sprouts, Broccoli, Cauliflower and Kohl Rabi.

CABBAGES ON CLIFFS.

All these types, and the hundreds of distinct varieties of them, are undoubtedly developments of Brassica oleracea, a plant still to be found growing wild on the cliffs around this country, as well as in some other parts of Europe.

If you walk along the cliffs in certain parts of the country in the summer your attention will be attracted by the masses of pale lemon-coloured blooms which give a bright effect on the cliffs.

The plants have fairly large leaves, sometimes fringed or wavy, often tinged red, and generally of a branching habit.

If all the types of plants to which I referred above have a common origin in Brassica oleracea (and there seems little reason to doubt it), one can realise the extraordinary amount of selection and development which must have been bestowed upon these plants years ago.

Seed of the Wild Kale was collected from the cliffs of England, and sown at Reading. The plants were much finer than when found growing wild, because they had had garden cultivation.

It is quite possible that in the warm countries bordering on the Mediterranean, where the wild type is also found, the development proceeded on different lines from that in the colder climates of Northern Europe.

THE HARDY BROCCOLI.

In the north, the plant which produces a white head during the late winter and spring is called a Broccoli. Its head is similar to that of the Cauliflower, but it differs in the leaf, and being hardier, requires a longer season of growth for its development.

As the foliage is different from that of most Cauliflowers, it is generally supposed that the white-headed Broccoli of the north had a different origin from the Cauliflower, and was developed from hardier plants.

Mr. Giles went on to discuss some of the present-day cultivated forms.

Cottagers' Kale is a hardy and very old type, and in general habit of growth re-

sembles very much the wild plants from the sea coast. This may have been one of the first variations to be developed.

The Marrow-stem Kale is a type developed for its thick stem, having few, if any, shoots, and is used chiefly by farmers for cattle feeding.

Then we come to Cabbages and Savoy. The flat Drum-head is very largely used in America, and some types of it are used in this country for agricultural purposes.

The Savoy is merely a Cabbage in which the foliage is crumpled; it is generally harder than the Cabbage.

Some years ago the R.H.S. took one plant each of most of the different types mentioned, with a few others such as Red Cabbage and variegated Kales, and planted them on a square plot of ground together, and allowed them all to seed.

They all bloomed at much the same time, and the bees and other insects were very busy on them. Seed was saved from each parental form separately, and the produce carefully sown.

This is what we got: Hundreds of new forms of plants were produced, quite unlike anything in cultivation. The red colour of the pickling Cabbage and the variegated Kale had been very effective on many of the hybrids, but few of the plants resembled the parental forms.

I personally examined the plot at the time, and recorded the plants produced, and I doubt if such a collection of non-descript plants had ever been seen before, or since.

It plainly shows that, however fixed in character these cultivated types are supposed to be, the work of generations can be upset or destroyed in one blow by this cross pollination.

The Kale character of the wild type seems to have been very dominant in most of these hybrids, whilst the heading character has gone.

CAULIFLOWER, A.D. 1680.

Cauliflowers.—The Cauliflower is supposed to have originated in Cyprus, or possibly the south of Italy, or some other part of Southern Europe on the Mediterranean, although the Cauliflower was cultivated in a few English gardens long since, it was not brought to any degree of perfection till about 1680.

For over forty years Mr. Giles spent considerable time in Southern Italy, amongst the Cauliflower crops, where he found many sprouting types of Brassica cultivated. When these are purple or green in the sprout or head they are called Broccolis, but the white-headed ones are called Cauliflowers.

The district around the Bay of Naples has for many years been the centre of Cauliflower seed production, although in recent years the industry has been extended to other parts.

Your letters are welcome! Write to "Good Morning" c/c Press Division, Admiralty, London, S.W.1



The Star—Alfriston, Sussex

By Ron Richards

THE one historical fact that all children remember is the burning of the cakes by King Alfred.

Sussex folk claim the incident occurred at the Star Inn, Alfriston.

Once it was the property of the wealthy Abbey of Battle. For centuries the inn was the Mecca of devout pilgrims, who rested on their way to the Abbey and sacred shrines in Chester Cathedral.

Fugitives from justice have found sanctuary within its precincts.

Alfriston has a history of ghosts, of smugglers, of busy trade and dreaded invasion from Bonaparte. But to the inn belongs a story far older than any of these.

When men were busy about their pilgrimages, the "Star" was built as a hostel for mendicant friars. Pilgrims on the way to Chichester could stop here for refreshment. And law-breakers sought mercy at its door, the house being numbered among the sanctuaries of Battle Abbey.

But in the tap-room the soul of the place goes on. Labourers gather together over their ale. A farmer enters with news of the weather and crops. Then a quiet man comes in, followed by his dog. His face has a set dignity, and he carries a shepherd's crook—a famous Pye-combe crook.

He smiles at the company, and one remembers those brothers of his who long ago travelled to another inn. "And they came with haste, and found Mary and Joseph, and the Babe lying in a manger... because there was no room for them in the inn."

There is a grotesque wood figure at the front of the house. Motorists now come to the "Star" and smile at the figurehead which snarls from the corner, as it did from the prow of a Dutch ship once wrecked on the coast. They eat and drink and depart.

Inside the inn you'll find delightful relics of mediaeval craftsmanship. Hanging on the wall, an iron shovel used to shovel bread from vanished wood ovens—old worked flint—little trifles—links with yesterday.

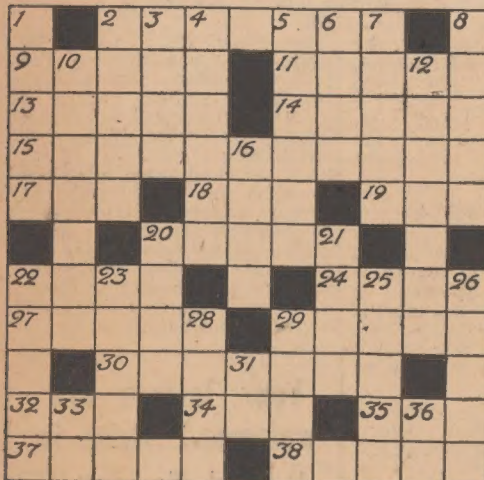
Here, modern travellers find peace where foot-weary penitents once found rest.

Lovers of England glory in inns like the "Star" at Alfriston, where the past is wedded to the present.

WANGLING WORDS—346

1. Put a cereal in PD and have it valued.
2. In the following first line of a popular song, both the words and the letters in them have been shuffled. What is it? *Ereb slogouri bree rebe.*
3. Altering one letter at a time, and making a new word with each alteration, change FOG into SUN and then back again into FOG, without using the same word twice.
4. Find the two hidden British possessions in: *I haven't time to scan a daily paper, but, as maniacs do, I believe all I hear.*

CROSSWORD CORNER



CLUES ACROSS.

- 2 Rodents.
- 9 Lessen.
- 11 Elk.
- 13 Store.
- 14 Whimpered.
- 15 Expelling.
- 17 Perch.
- 18 Beetle.
- 19 Fade.
- 20 Match.
- 22 Note.
- 24 Poet.
- 27 Mature.
- 29 Poetry.
- 30 Rejoin.
- 32 Weary.
- 34 Insect.
- 35 Love.
- 37 Fashion.
- 38 Copy.

P ZEBRA WAY
OMEN UNMADE
SORTING TOT
STORM OVER
SH AIRS REV
SAPT TRY E
SOL AGUE RN
PICT RABID
RIG OPALINE
INHERE LAKE
PET SWAYS S

- CLUES DOWN.
- 1 Water-bird.
 - 2 Swift.
 - 3 Jot.
 - 4 Happen.
 - 5 Communicate.
 - 6 Solicit custom.
 - 7 Stable.
 - 8 Bush fence.
 - 10 Darling.
 - 12 Elders.
 - 16 Inquisitive.
 - 20 Rodent.
 - 21 Assist.
 - 22 Song-thrush.
 - 23 Very dark.
 - 25 Sphere of action.
 - 26 Negotiated.
 - 28 Pipe.
 - 29 Contended.
 - 31 Direction.
 - 33 Short right.
 - 36 Supposing.

Waiting Warriors of Hindustan

By Captain Martin Thornhill, M.C.

IT cannot be long before the tide of battle will turn eastward. And it is the Indian Army that will bear the brunt of the fierce fighting to come—the warrior sons of a land of 728,000 villages, most as yet untouched by metal roads and railways, its territory twenty times the area of Great Britain, peopled by nearly 400,000,000 souls, and speaking some 200 separate languages.

Much of the modern romance of India is bound up with the North-West Frontier, junction of tribal territory with British India. Through the Khyber Pass in the troublous pre-war days came openly, but much secretly, immense varieties of goods destined for the huge Indian market. Down the rugged, tortuous track from Kabul, every inch of it covered by British gunners and snipers, wound miles-long caravans of goats, bullocks, mules and camels, laden with babies and chickens, carpets from Teheran, inflammatory pamphlets from scheming Powers, opium and cocaine from Smyrna.

Peshawar, though a walled and guarded city, is still the haunt of robbers, murderers and seditionists. And, when occasion requires, the child of every frontiersman is still an accomplished thief. His father is usually that and much more.

But, first and foremost, the rugged hillmen of this no man's land between India and Afghanistan are warriors, claiming Abraham as their ancestor, and direct descent from the Jews who were taken into captivity to Babylon some 2,500 years ago. They acknowledge neither King—Emperor nor Amir as overlord. When not planning to raid a village, they're plotting the next move in the latest family feud.

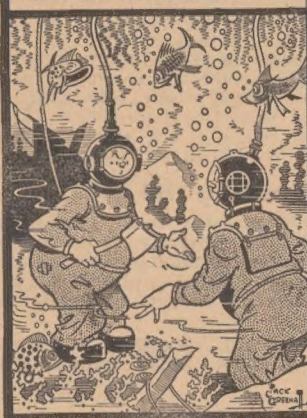
Even ploughing is done with a rifle near at hand, a next-of-kin keeping careful watch over the weapon. For years these Pathans and Afridis and other tribes of the North-West have sent their hardy, fearless sons to fight British India's battles. Indeed, recruiting in the present war was opened at their urgent request.

Some ten per cent. of India's Forces consist of those other highlanders—Gurkhas, who can slice through the neck of a buffalo with one blow of their kukris. They hail, these stalwarts with the nerves of steel, from the independent state of Nepal, whose stout-hearted warriors have filled the ranks

of Gurkha regiments for close on 140 years.

Nearly all India's volunteer soldiers, who have been joining the colours at the rate of 2,000 a day, hail from these martial races and tribes, which have always been the backbone of the Indian Army. There are Rajputs, whose grandfathers formed the very first regiment; Sikhs, tall, muscular, bearded, some of the finest soldiers in the world. Never once have they proved false to their soldiers' creed and baptism of steel. In every campaign and minor expedition they have fought side by side with British soldiers.

USELESS EUSTACE



"—And for a nice change while you're home, said the wife, you can weed the sunken garden!"

Even the priestly tribe of Brahmins, the highest in Hindu society, is strongly represented in the Army. But that is understandable in a land where priests, kings and warriors together form the highest castes—those strict social distinctions which in India and the East exert more powerful self-influences and counter-influences than the strongest secret societies.

Religious distinctions are even stronger. The great majority of India's inhabitants are either Hindus or Moslems. Hinduism is one of the oldest religions in the world. Originally a pure and simple creed, it has now become the most complex, its branches spreading to some 3,000 recognised sects alone, with almost as many sub-creeds and cults.

One belief they all hold in common—that cooking places are hallowed ground, almost as holy as the temples themselves. To some the mere glance of a man of another faith may make a meal uneatable. Murder, adultery, perjury, theft and covetousness are all taboo. A strict enough code in all conscience, yet elastic enough for adaptation to special circumstances. Lying, for instance, is permissible to save a life or to pay compliments to women.

When the Moghul conquerors poured into Northern India they brought their reli-

gion with them. Now India has more Moslems than the Sultan ever ruled. The virtues of Mohammedans are many, among them honesty, chastity, truthfulness, charity and fair dealing. Usury is strictly forbidden, which explains why a Hindu banker is often found in villages where all the inhabitants are Moslems. There is a law forbidding strong drink.

At first it was thought enough to counsel the faithful to be temperate, but Mohammed, finding that some of his followers' ideas of moderation differed from his own, thought it wiser to enforce total abstinence—a decree which perhaps points a moral for those of us who find it difficult to decide where to draw the line.

Many factors contribute to a nation's wealth. The wealth of this ancient Hindu-Moslem empire may be partly measured by the fact that of the £400 million in gold and £350 million in silver imported into the country in forty years, much has mysteriously disappeared into permanent private ownership. For there is no country in the world where the mass of the people are so fond of hoarding gold.

Without doubt, most of this vanished wealth is being hoarded by the poorer classes, who habitually invest nearly all their savings in gold, burying it for safety. Probably thousands of millions of rupees are hidden beneath this age-old soil. Small wonder that Nippon and Nazi alike have long coveted the hoary hectares of Hindustan as a prize well worth the having. But there are much more vital reasons.

Hindustan is the raw material treasure-house of Asia. It is more than that. During the last few years India has been industrialising herself and stepping up her war potential with amazing rapidity and on a gigantic scale. It requires 60,000 articles to equip a modern army. The Indian Colossus supplies 45,000 of them. It makes rifles, machine-guns, S.A.A., artillery, every type of propellant, uniforms, saddlery, cars, trucks, textiles, aviation spirit, lubricating oils.

Scores of India's other industries have long been on a war footing. They include timber, hemp, cotton goods, cement. Entire production of the woolen mills has been taken over for military requirements. From another firm alone issues an endless stream of tools of all kinds for mechanised troops—50,000 instruments a month.

From her jute mills India sent us well over a thousand million sandbags for A.R.P. Army boots come to England at the rate of 125,000 pairs a month; in all, the country turns out some 3,000,000 pairs of soldiers' boots every year. Indian output of steel is double the peace-time figure. Her rich deposits of iron ore are second only to those of the U.S.A.; and she produces a third of the world's supplies of manganese.

Germany and Japan set out to conquer the earth. Japan

now has to reckon with the world's second greatest industrial nation. When the time comes, she will have to face up to a stout-hearted Army, boasting nearly forty V.C.s, superbly equipped from the richest part of Asia, and impatiently waiting the full-scale assault that will sweep the yellow squatters back to the islands where they belong.

QUIZ for today

1. A parka is an inquisitive person, Italian sports ground, Eskimo fur jacket, oatmeal cake, small trolley?
2. Who wrote (a) The Revolt of Man, (b) The French Revolution?
3. Which of the following is an intruder, and why? Stratford-on-Avon, Birmingham, Coventry, Bodmin, Rugby, Kenilworth.
4. Who was the first king of all England?
5. How many islands are there in the Thousand Islands, and where are they?
6. What is Arbor Day?
7. Which of the following are mis-spelt? Rumpas, Rumswizzle, Rumex, Rugose, Rufain, Rubescent, Rosette.
8. What part of your anatomy is the scapula?
9. Who is Lancashire's Queen of Song?
10. What is the value of the coin known in U.S.A. as a penny?
11. What is the common name for an emmet?
12. All the following are real words except one. Which is it? Monocular, Piacular, Biangular, Peculiar, Pilular.

Answers to Quiz in No. 406

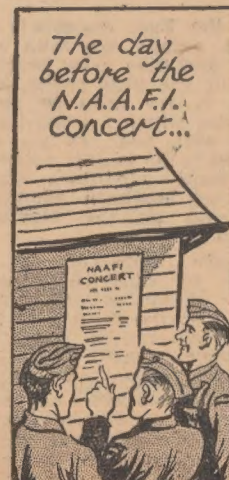
1. Dance.
2. (a) Richard Aldington, (b) Rider Haggard.
3. Tiber is in Italy; others in Britain.
4. Narcissus.
5. Edinburgh.
6. Beachy Head, 564 feet.
7. Ormolu, Orgy.
8. May 4th, 1780.
9. (a) Woolsey, (b) Hardy.
10. Newt.
11. Cristofalli, an Italian, in 1710.
12. Phaeton.

So long as all the increased wealth which modern progress brings goes but to build up great fortunes, to increase luxury and make sharper the contrast between the House of Have and the House of Want, progress is not real and cannot be permanent.
Henry George
(1839-1897).

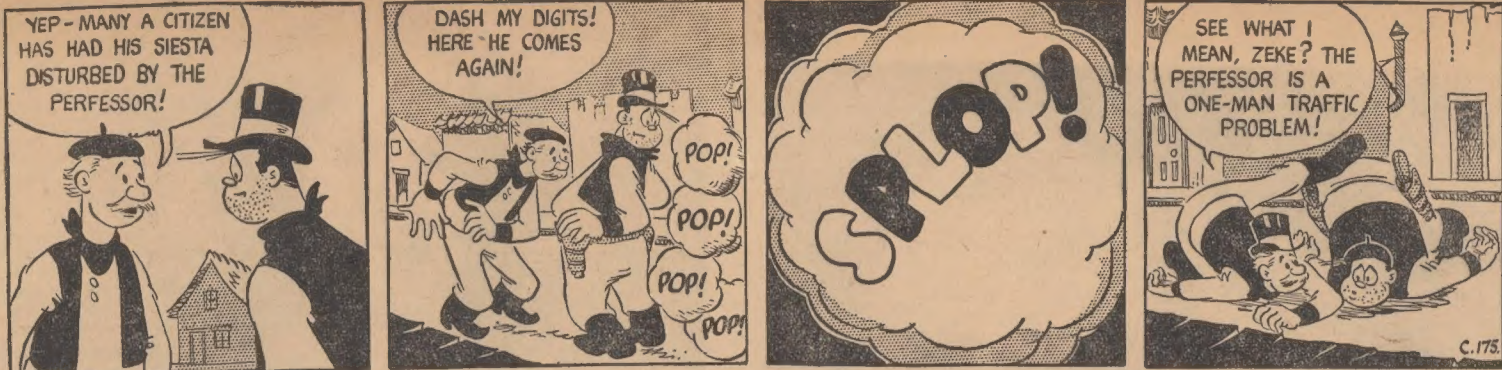
Answers to Wangling Words—No. 345

1. PlunderER.
2. There is a tavern in the town.
3. COAL, foal, foam, form, fore, sore, sole, HOLE, role, roll, toll, toil, coil, COAL.
4. P-or-tug-all.

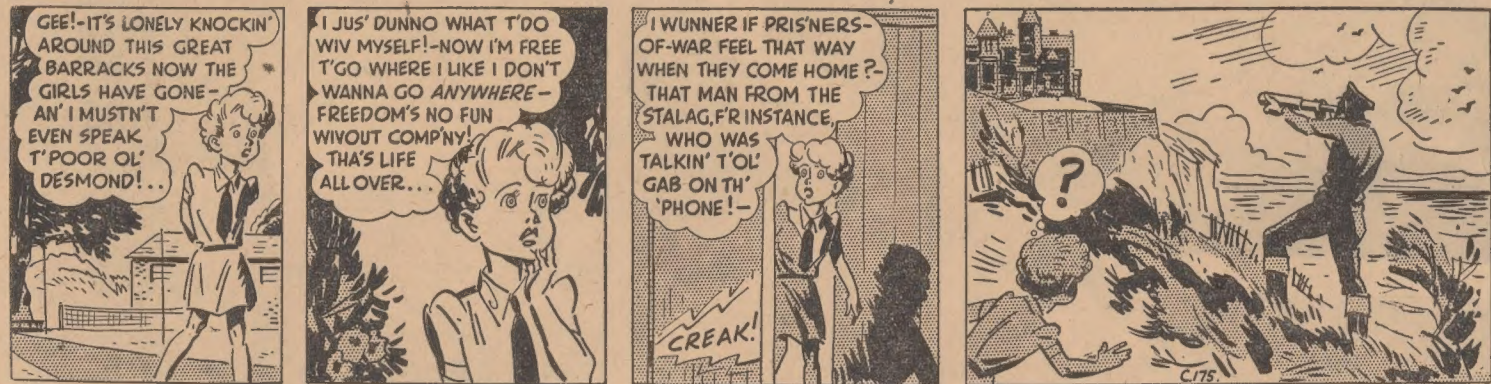
JANE



BEELZEBUB JONES



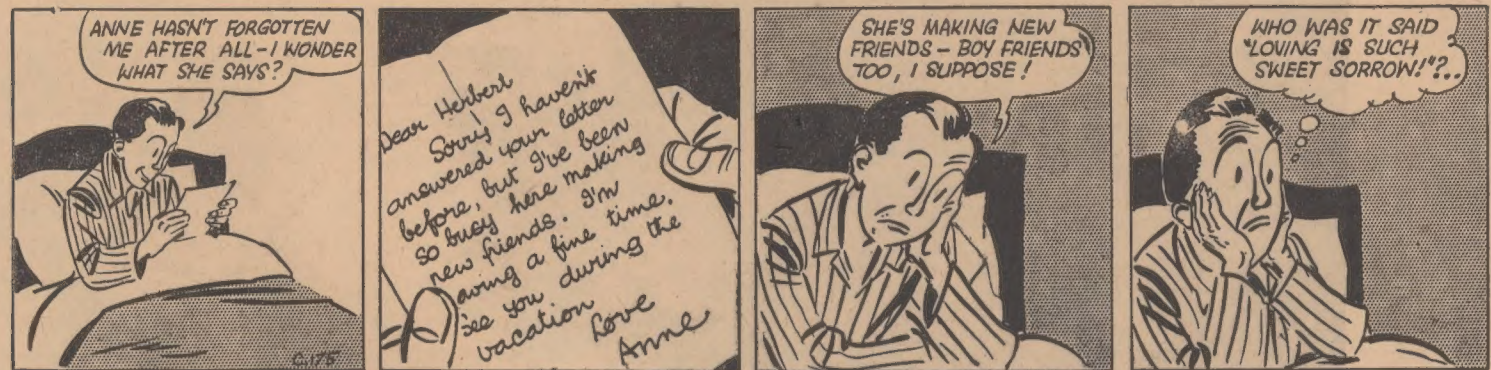
BELINDA



POPEYE



RUGGLES



GARTH



JUST JAKE



EACH day brings fresh post-war radio promises and speculations. Periodically we are told of the wonderful things that are to happen when wireless manufacturers, released from war-time requirements and secrecy, get down to the task of supplying the twelve million or so sets the country is expected to absorb. Behind the closed doors of the trade many lessons have undoubtedly been learned during the war. Until the war-time security ban has ceased to operate, however, it will be necessary for listeners to nurse their sets, however antiquated and difficult to "service" they may be, in the hope that the promised millennium will not be long delayed.

At present those who know most about the shape of things to come are saying the least, and until they break silence, wishful thinking and speculation are more or less valueless. Sir Allan Powell, the chairman of the B.B.C. Board of Governors, at the meeting of the British Association, discussed problems ranging from the acoustics of halls and studios to the study of the ionosphere and the elucidation of the closely allied problem of how to transmit programme material to all parts of the world at all hours of the day and all seasons of the year.

ON this question, Sir Allan has optimistic views. There are many types of broadcast programmes, he points out, which it is not practicable at present, on account of distortion due to the vagaries of the ionosphere, to transmit on the short waves, but he believes this will eventually be overcome, probably by means of distant reception at a central receiving station, the listener receiving the programmes by some local means of distribution—either by "wireless" or "wires."

The most outstanding direction in which the art of radio will progress in the future is undoubtedly television—especially the viewing of current events as they occur, even over thousands of miles—and here potential viewers can choose between the optimism of the well-known scientist, Professor A. M. Low, who claims that radiolocation has already shown the way to solve the problem, and the more cautious statement of Sir Allan Powell, who frankly admits that at present "we do not know how to do it, nor can we see at the moment how it is going to be done effectively." But even Sir Allan believes that eventually a solution will be found.



DON'T know which way to take this freak photograph. Could be she's standing on that foot, or hanging, fly-like, from the ceiling by the same hoof—but I don't know. Anyway, the subject is Mrs. Goulding, wife of a Hollywood film director.

SEATED one day in the "Marquis of Granby" at Harrow, I wondered about the guy after whom the pub was named. Seems it was the eldest son of the third Duke who got around so much that over a hundred inns were named to commemorate his popularity.

This was about 1770, so he couldn't have owned a motor-cycle, as was suggested by the barman.

AMONG buildings in Italy damaged by Allied shelling is a villa owned by a British nobleman.

The lady's comment, on hearing of this: "I do think the Americans might have found out first who it belonged to."

Ron Richards

**Good
Morning**

"Strange, but somehow I feel I don't want to eat YOU."



Your fifth
advance view
of R.K.O.'s
super stars.
Margie
Stewart.



"Am I really naughty, turning my bare
back towards you?"



This England Could you possibly think of a more
welcome inn. The Cat and Fiddle,
New Forest.

OUR CAT SIGNS OFF



"Ah... the
days I
fiddled."